Meat Science (1989) (**25**) 319–321

CONTENTS OF VOLUME 25

Number 1

Surface Properties of Muscle Protein Extracts 1
EILEEN O'NEILL, D. M. MULVIHILL & P. A. MORRISSEY (Republic of Ireland)

Odor Thresholds of the C_{19}-Δ^{16}-Steroids Responsible for Boar Odor in Pork . 11
R. I. BROOKS & A. M. PEARSON (USA)

Comparison of Various Types of Starch when Used in Meat Sausages . . 21
G. SKREDE (Norway)

Ante-Mortem Detection of PSE and DFD by Infrared Thermography of Pigs Before Stunning 37
C. GARIEPY, J. AMIOT & S. NADAI (Canada)

The Effect of Ageing Treatment on the Microbiology and Storage Characteristics of Beef in Modified Atmosphere Packs Containing 25% CO_2 plus 75% O_2 . . 43
G. L. NORTJÉ & B. G. SHAW (UK)

The Cumulative Effect of Nutritional, Shearing and Preslaughter Washing Stresses on the Quality of Lamb Meat 59
A. R. BRAY, A. E. GRAAFHUIS & B. B. CHRYSTALL (New Zealand)

Microbiological Characteristics of Precooked, Vacuum-Packaged Uncured Beef and Pork 69
M. L. ANDERSON, J. T. KEETON, G. R. ACUFF, L. M. LUCIA & C. VANDERZANT (USA)

Number 2

A Microbiological Survey of Fresh Meat in the Supermarket Trade. Part 1: Carcasses and Contact Surfaces 81
G. L. NORTJÉ, L. NEL, E. JORDAAN, R. T. NAUDÉ, W. H. HOLZAPFEL & R. J. GRIMBEEK (Republic of South Africa)

A Microbiological Survey of Fresh Meat in the Supermarket Trade. Part 2: Beef Retail Cuts 99
G. L. NORTJÉ, L. NEL, E. JORDAAN, R. T. NAUDÉ, W. H. HOLZAPFEL & R. J. GRIMBEEK (Republic of South Africa)

Meat Science (**25**) (1989)—© 1989 Elsevier Science Publishers Ltd, England. Printed in Great Britain

The Effect of Electrical Stimulation, Time of Boning and High Temperature Conditioning on Sensory Quality Traits of Porcine *Longissimus dorsi* Muscle . 113
RIËTTE L. J. M. VAN LAACK & FRANS J. M. SMULDERS (The Netherlands)

Antagonistic Effect of Some Starter Cultures on Enterobacteriaceae (*E. coli*) . 123
MANUEL ROCA & INCZE KÁLMÁN (Hungary)

Effects of Early Post-mortem Ageing on Intramuscular Collagen Stability, Yield and Composition 133
E. W. MILLS, S. H. SMITH, J. C. FORREST, E. D. ABERLE & M. D. JUDGE (USA)

Effect of Sodium Chloride Concentration on pH, Water-Holding Capacity and Extractable Protein of Prerigor and Postrigor Ground Beef 143
P. H. BERNTHAL, A. M. BOOREN & J. I. GRAY (USA)

Research Note
Colour Stability of Minced Beef. Ultraviolet Barrier in Packaging Màterial Reduces Light-Induced Discoloration of Frozen Products during Display . . 155
H. J. ANDERSEN, G. BERTELSEN & L. H. SKIBSTED (Denmark)

Announcement 161

Number 3

The Effect of Calcium Carbonate and Sodium Alginate on the Color and Bind Strength of Restructured Beef Steaks 163
GRAHAM R. TROUT (USA)

Eating Quality of Meat from European × Chinese Crossbred Pigs 177
C. TOURAILLE, G. MONIN & C. LEGAULT (France)

Effect of Added Water, Sodium Erythorbate and Storage Time on the Functional Properties of Prerigor Beef Preblends in a Model System 187
A. ABU-BAKAR, J. O. REAGAN, J. A. CARPENTER & M. F. MILLER (USA)

Production and Characterization of Monoclonal Antibodies Specific to Chicken Muscle Soluble Proteins 199
ROSARIO MARTIN (Spain), R. JOHN WARDALE, SHEILA J. JONES (UK), PABLO E. HERNANDEZ (Spain) & RONALD L. S. PATTERSON (UK)

Catalysts of Lipid Oxidation in Meat Products 209
A. M. JOHNS, L. H. BIRKINSHAW & D. A. LEDWARD (UK)

Iron Absorption from Meat and Meat Products: Part I—Theoretical Foundations for Estimating Available Iron 221
JOSEPH A. ROGOV, YURI I. KOVALEV, ENVER S. TOKAEV & MICHAEL A. KAPLAN (USSR)

Iron Absorption from Meat and Meat Products: Part 2—Iron Absorption from High-roughage Meat Products 227
JOSEPH A. ROGOV, YURI I. KOVALEV, ENVER S. TOKAEV & MICHAEL A. KAPLAN (USSR)

Book Reviews 237

Number 4

Effect of Curing Salt and Phosphate on the Activity of Porcine Muscle Proteases 241
CARMEN SÁRRAGA, MARTA GIL, JACINT ARNAU, JOSEP M. MONFORT & ROSER CUSSÓ (Spain)

Effect of Halothane Genotype on Muscle Metabolism at Slaughter and Its Relationship with Meat Quality: A Within-litter Comparison 251
K. LUNDSTRÖM, B. ESSÉN-GUSTAVSSON, M. RUNDGREN, I. EDFORS-LILJA & G. MALMFORS (Sweden)

Carcass Traits and Meat Quality of Male Lambs Fed Monensin or Lasalocid . 265
J. GILKA, P. JELÍNEK, B. JANKOVÁ, P. KREJČÍ & J. HABRDA (Czechoslovakia)

Amino Acid Composition of Meat, Fatty Acid Composition of Fat and Content of Some Chemical Elements in the Tissues of Male Lambs Fed Monensin or Lasalocid 273
J. GILKA, P. JELÍNEK, B. JANKOVÁ, P. KNESEL, P. KREJČÍ, J. MAŠEK & H. DOČEKALOVÁ (Czechoslovakia)

Evaluation of Lean Meat Quality in Pigs using Two Electronic Probes . . 281
P. D. WARRISS, S. N. BROWN, C. LOPEZ-BOTE, E. A. BEVIS & S. J. M. ADAMS (UK)

Evaluation of Salt, Polyphosphates and their Blends at Different Levels on Physicochemical Properties of Buffalo Meat and Patties 293
A. S. R. ANJANEYULU, N. SHARMA & N. KONDAIAH (India)

Research Note

Evaluation of the Contribution of Skatole, Indole, Androstenone and Androstenols to Boar-Taint in Back Fat of Pigs by HPLC and Capillary Gas Chromatography (CGC) 307
J. A. GARCÍA-REGUEIRO & I. DIAZ (Spain)

Book Review 317